



SCAN FOR
ALLERGEN
INFORMATION

Evening Menu

Evening Dining from 6pm

Exceptional ingredients. Simply prepared. Thoughtfully served.
Our finest produce takes centre stage. Every accompaniment is chosen to support the hero of the plate.

TO START

Sage & Onion (V) Sage Potato croquette • Pureed and crispy onions	£10	Pan Seared Scallops (GF) Crispy pork belly • Apple textures	£14
Wood Pigeon Breast (GF) Trio of beetroot	£12	Torched Fillet of Mackerel (GFA) Mackerel pate on toast • Horseradish cream • Dill	£12
Pan Seared Sea Bream (GF) Pea risotto • Pea shoots	£14	Chef's Homemade Soup of the Day (V) Fresh bloomer bread • Welsh butter	£10

FROM THE CHARGRILL

All grills served with your choice of side, vegetables & sauce

8oz Sirloin Steak (GF)(DFA)	£32	8oz Ribeye Steak (GF)(DFA)	£34
8oz Rump Steak (GF)(DFA)	£28	8oz Bacon Chop (GF)(DFA)	£24
Butterflied Salmon Fillet (GF)(DFA)	£26	Cajun Chicken Breast (GF)(DF)	£24
Thick Cut Halloumi (V)(GF)	£20		

Sides: Skin-on Fries | Buttered New Potatoes | Wholegrain Mustard Mashed Potato

Vegetables: Mixed Seasonal Vegetables | House Salad

Sauces: Peppercorn | Bearnaise | Garlic Butter | Red Wine Jus

COASTAL SIGNATURES

Wild Mushroom Pithivier (V) Confit potatoes • Seasonal baby vegetables	£22	Garlic & Spinach Stuffed Monkfish(GFA)(DFA)	£32
Roast Loin of Cod (GF*) Braised fennel & potato fricassee • Crab beignet	£28	Wrapped in Parma ham • Tomato & coriander couscous • Roast peppers • Brandy sauce	
Roasted Chicken Breast(GFA)(DFA) Braised leg bon bon • Wholegrain mustard mash • French-style peas • Chicken sauce	£24	Welsh Lamb Rump (GF)	£28
		Fondant potato • Glazed & pureed carrots • Fine beans • Lamb jus	

DESSERTS

Sticky Toffee Pudding (V) Butterscotch sauce • Vanilla bean ice cream	£9	Lemon Tart (V) Italian meringue • Raspberry sorbet	£9
Chocolate Delice (V) Salted caramel • Honeycomb • Clotted cream	£9	Vanilla Creme Brulee (V) Shortbread biscuit	£9
Cheese & Crackers (V) Selection of Welsh cheeses • Chutney • Crackers	£13	Mario's Ice Cream Selection 3 Scoops See server for selections	£8

While we take every precaution to minimise cross-contact, all our dishes are prepared in an open kitchen where allergens are present. Consequently, we cannot guarantee any item is 100% allergen-free. Peanuts and tree nuts are routinely handled in our kitchen and may be present across menu items. *Steaks weights are uncooked weights.

Please inform your server of any allergies, intolerances, Coeliac disease, or dietary requirements before ordering so our kitchen team can take extra care. Full matrix information is available upon request or via the QR code.

(V) Vegetarian | (VE) Vegan | (DF) Dairy-Free | (GF) Gluten-Free | (DFA) Dairy-Free Adaptable | (GFA) Gluten-Free Adaptable





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Early Bird Menu

Available daily until 6:00pm
2 Courses £32 | 3 Courses £40

STARTERS

Chef's Homemade Soup of the Day (V)

Fresh bloomer bread • Welsh butter

Welsh Ale Rarebit (V)

Toasted sourdough • Dressed leaves
• Crab supplement available +£2

St George's Prawn Cocktail (DF*)(GF*)

Brown bread & butter

Chicken Liver Pate (GF*)

Apple chutney • Toasted brioche

MAIN COURSES

Traditional Roast of the Day (GFA)

Seasonal vegetables • Yorkshire pudding • Gravy

Welsh Ale Battered Fish & Chips

Mushy peas • Tartare sauce

Pan-Seared Fillet of Sea Bass (GF)

Crushed new potatoes • Buttered samphire • White wine & dill cream

Creamy Wild Mushroom Linguine (V)

Rocket • Parmesan • Truffle

DESSERTS

Sticky Toffee Pudding (V)

Butterscotch sauce • Vanilla bean ice cream

Vanilla Creme Brulee (V)(GFA)

Shortbread biscuit

Lemon Tart (V)

Italian meringue • Raspberry sorbet

Welsh Cheese Selection +£4 supplement (V)(GFA)

Selection of Welsh cheeses • Chutney • Crackers

Chocolate Delice (V)

Salted caramel • Honeycomb • Clotted cream

Mario's Ice Cream double scoop (V)

Ask Server for details

Dietary & Allergen Notice

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